Boxing Day

STARTERS

Wild mushroom and tarragon soup, farmhouse roll (GFA, VE)

Prawn and crayfish cocktail, brown bread and butter (GFA)

Duck liver pate, orange compote, toasted sourdough (GFA)

Beetroot falafel, beetroot leaves, red pepper coulis (VE, GF)

Spiced crab cake, lemon mayonnaise

MAINS

From the Carvery:

Roast crown of turkey, cranberry sauce (GFA)

Roast striploin of beef, horseradish sauce (GFA)

Roast leg of pork, apple sauce (GFA)

All dishes above come with traditional roast trimmings

and seasonal vegetables from the carvery

Plaice fillet stuffed with smoked salmon, prawn and spinach, chive cream sauce (GF)

Chestnut roast, new potatoes, vegetarian gravy (VE, GF)

Butternut squash tagine, couscous (VE)

DESSERTS

Christmas pudding, brandy sauce (GFA, VE)

Lemon meringue roulade, raspberry ripple ice cream (GF)

Warm chocolate fudge cake, vanilla pod ice cream (VEA)

Blackcurrant and prosecco cheesecake, raspberry sorbet (GF)

Peach and raspberry crumble, custard

Selection of cheeses and biscuits (GFA)

Coffee, tea and mince pies

£37.50 per adult £23.50 per child under 12

Queens Head Public House – Boxing Day Menu Pre Order Sheet

Name of Organiser…… Telephone Number…….

NAME	Soup	Prawn & Crayfish	Duck Liver Pate	Beetroot falafel	Spiced Crab cake		Roast Turkey	Roast beef	Roast Pork	Stuffed Plaice	Chestnut Roast	Butternut squash tagine		Christmas Pudding	Lemon meringue roulade	Chocolate fudge cake	Blackcurrant cheesecake	Peach & raspberry crumble	Cheese & biscuits

Please ensure all dietary requirements are clearly marked, thank you.